

Food Safety Guidelines for Home Based Vendors (HBV's) at a Farmer's Market or Roadside Stand



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Follow these guidelines for a safe market. If at any time you have any questions or concerns, please contact us.

This document was created for HBV's in Hamilton County, IN. Always contact your local health department for verification of local rules or ordinances.

Guidelines for Food Safety

The following are based from the Indiana State Food Code (410 IAC 7-24) HBA 1309 and SEA 179 and should be followed for safety:

Permits: Check with the Health Department about permits and code requirements. Be prepared to tell: Where you plan to sell, WHAT you plan to sell, where the food will come from, how it will be prepared and transported, and the precautions you will take to prevent contamination.

Employee Health: Food workers may not have any open cuts, sores, or diseases transmittable by food. If a food worker has nausea, vomiting, or diarrhea, they are not allowed to work.

Good Hygienic Practices: Designate an area away from food sales for workers to eat, drink, and use tobacco. Workers must wash hands before returning to work. They must have clean clothes, wear hair restraints, and wash hands frequently.

Water Supplies: All water used For utensil cleaning, and hand washing shall be from a *safe approved source*. An adequate supply of hot and cold water shall be available.

Water must be stored in food grade containers. Tight fitting covers should be used for storage of safe water. All water hoses used to carry water for hand washing must be of food grade materials and be protected by an approved backflow prevention device. Wastewater must be disposed of in an approved municipal sewer or septic system. Dumping wastewater onto the ground, into waterways or storm drains is ILLEGAL and you could be fined!

Garbage & Refuse: Garbage must be kept in insect/rodent-proof containers that do not leak and do not absorb liquids. Garbage should be routinely removed from the immediate area.

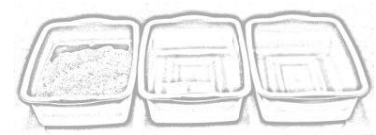
Stand Construction:

Food sales and/or sampling areas and utensil washing areas should have overhangs.

Poisonous Materials: Label containers of sanitizers and poisonous or toxic materials with the commonly identified name and keep away from food.

Food Handling: There shall be no bare hand contact with ready-to-eat food. Use utensils, tissues, or gloves. Wash hands frequently while working and when changing gloves.

Cleaning and Sanitizing: When numerous utensils are used, hot and cold water under pressure and a three compartment sink are required and must be sized to accommodate 50% of the largest utensil. When utensils are limited to tongs, spatulas, and cutting boards, three dishpans of adequate size may be used. Wash in hot soapy water, rinse in clean water, immerse in warm approved sanitizer solution for 1 minute, and air dry. Change all wash, rinse, and sanitizer solutions frequently. An approved test kit for the type of sanitizer used must be available to check the concentration of sanitizer solutions.



Wash Rinse Sanitize

Wiping Cloths: Wet cloths used for wiping surfaces must be stored in a chemical sanitizing solution (Approx. 3/4 teaspoon bleach to 1 gallon of warm water). A spray bottle and disposable towel may also be used for this purpose (Approx. 1/8 teaspoon bleach to 2 cups of water). Other approved sanitizers may be used following label directions.

Sanitizer Concentrations:

Chlorine- 50-100 ppm

Quaternary Ammonia-200-400ppm

Iodine-12.5-25 ppm

Food Display: All food must be protected from contamination by the use of packaging, food shields, display cases, or other effective means.

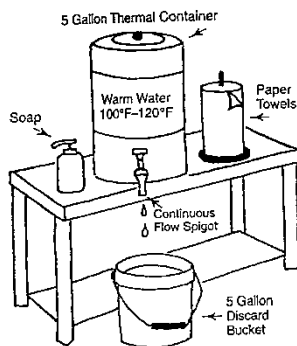
Single-Service Utensils: All single-service cups or utensils should be stored in the original closed container or effectively protected from dust, insects, and other contamination. Eating utensils should be pre-wrapped or dispensed so only the handles are touched by employees and customers. Store cups and other single-service items upside down and covered.

Dry Storage: All food, equipment, utensils, and single-service items must be stored 6 inches above the floor on pallets or shelving and protected from contamination.

Transportation: All foods must be kept safe from contamination during transportation. Please maintain all transportation vehicles so that they are clean and sanitary.

Labeling: Make sure your product is labeled as per SEA 179 under IC 16-42-5-29 (c) 6.

Hand washing: Provide warm water, soap, and disposable towels for hand washing. Warm water may be provided under pressure or in a 5- gallon or larger container with a non-self-closing spigot or valve that allows a continuous flow of water over the hands and into a catch basin.



REMEMBER: HBV's cannot produce and sell potentially hazardous food products (PHF's) or low-acid foods. A potentially hazardous food is any food that requires temperature control because it is capable of supporting the growth of bacteria, toxins etc. A low-acid food is any food (other than alcohol) that has a finished pH of >4.6 and Aw (water activity) >0.85. HBV's **CANNOT** combine their product with any other food product for sampling or sale. Also, the food product of an HBV **may NOT be resold.**



Wash Hands Frequently to Prevent Illness

Since the staff at temporary food service events may not be professional food workers, it is important they be thoroughly. The following may serve as a guide:

Use soap and warm water. Rub your hands vigorously for 20 seconds.



Wash ALL surfaces, including:

- back of hands
- wrists
- between fingers
- under finger nails

Rinse your hands well.

Dry with a paper towel.

Turn off the water using paper towel, not your bare hands.



Food workers should wash their hands before engaging in food preparation, including working with exposed food, clean equipment and utensils, and after performing any of these activities:

- Using the toilet
- Handling raw food
- Coughing or sneezing
- Touching hair, face, or body
- Smoking, eating, or drinking
- Handling soiled items
- Scraping tableware
- Disposing of garbage
- After/prior to using gloves